

# 2020 MAZAS CABERNET SAUVIGNON



D.O.	Toro
Terroir	Casa Pinilla (Toro, Zamora)
Soil	White Sandy soil with calcareous lime underneath
Vineyard	4.1 Ha. 20 years old cane pruned.
Location	721 mts. altitude above the sea level
<b>Variety</b>	<b>100% Cabernet Sauvignon</b>
Harvest Day	5 <sup>th</sup> of October 2020
Bottled	12 <sup>rd</sup> of December 2021
Production	3220 Bottles
To be enjoyed	Until the end 2028
Total Acidity	6,60 g/L
VA	0,44 g/L
Residual Sugar	1.7 g/L
pH	3,44
Alcohol	14,50 %

## **WINEMAKING**

### **At the Vineyard**

- no usage of chemical fertilizers
- no used of weedkillers, insecticides or any chemical sprays.
- summer pruning and handpicked fruit.

### **In the Winery**

- Natural acid from the grapes, no finings, acid or any other products added.
- Non-filtered & non-stabilize.
- Long wild yeast and fermentation with pre and post maceration on skins.
- Ageing with lees on barrels for 4 months.
- Malolactic fermentation on French Oak barrels and ageing for 11 months on 2500 liters foudre.

## **TASTING NOTES**

### **Visual**

Medium purple colour with violet ribbon, clean and with long legs.

### **Flavours**

Blue berries and espresso and a touch of toffee aromas.

### **Taste**

Soft fine tannins incorporating ripe blackberries, fine grained and well-integrated wood. Very tasty and soft tannin. Lasting long with a smooth finish.

**Match well with** Steak, lamb, burger, cheese, char-grilled meats.